

Braco Primary Parent Council

Agenda

Monday 10 May 2021 at 6.30pm

Via Teams

Attendees: Sylvia Lauder, Becky and Adrian Davidson, Dee Campbell, Mrs Ross, Councillor Tom Gray, Becca MacRae (Chair), Susan Ross (Head Teacher), Sarah Dove, Clare Janse, Helena Carey

Apologies: Jenni Allardyce, Fiona Kerr

1. School Estate Transformation

The Parent Council noted communications from Carol Taylor, Service Manager (Resource Management) Perth and Kinross Council.

Update from meeting Tuesday 4 May 2021

- Education and Children's Strategic Investment and Improvement Board have supported the recommendation of a new build versus the previous refurbishment and extension.
- Due to the fact that this is a change of scope from our initial committee report and the cost is much higher, we are taking our recommendation to the Corporate Strategic Investment and Improvement Board (SIIB) to request approval and potentially additional funding. We will proceed on the basis of the outcome of the Corporate SIIB.
- We also have to confirm whether we will require to seek approval from Lifelong Learning Committee to proceed with a new build rather than a refurbishment and extension too.

Councillor Tom Gray informed the Parent Council that planning permission from Board to award of contract could take up to 9 months.

2. Head Teacher Report

Feedback from Parent Questionnaire. Mostly Positive, a few disappointing results but these have been discussed with staff and parent feedback is being used to inform the 2021/22 Quality Improvement Plan. Mrs Ross agreed to share the results of the questionnaire with parents.

School photographs 26th May. These will be Individual photographs after consultation with parents. Photographs will be taken outdoors by photographer Kerry Tuffee
<https://www.kerrytuffee.co.uk/>

Sports day will take place on 14May 2021. No spectators please (as requested by PKC) and BBQ lunch will be provided.

Parent volunteers: The school are now allowed to have interaction from parent volunteers in the upper stages outdoors.

Learner experiences: The school are engaging in different activities such as RugbyTots, Do it outdoors, Bikeability, Bike week, forest school, Alice in wonderland tea-cup challenge through Pitlochry Theatre.

STAFFING Update 2020/2021

- P1/2/3 Mrs Champion Mrs Ford (Friday PM) (Wednesday Mrs Dearman until 21st)
- P4/5 Mr Torrens AND Mrs Ford (Thursday)
- P6/7 Mr Morrison and Mrs Ford (Friday am)

The Parent Council noted that school trips are now permitted although these have not yet been discussed with the children. A lot of organisation would be required for bubbles, buses, and volunteers. Some options were discussed, and it was noted that some children may have concerns about visiting busy environments.

A parent queried whether the amount of hand washing had decreased. It was noted that there have not been any changes in policy and Mrs Ross will question this with the class teacher. It was suggested that the warmer weather is perhaps being kinder on children's skin where there have been reactions.

Mrs Ross informed the Parent Council that funds have been secured from the ADT to run mindfulness training for P3 upwards. Mrs Deerman will be running the training starting in August.

3. Tayside Contracts – School meal portions

A parent asked Parent Council to raise, on their behalf, queries regarding an incident that occurred on 1 April 2021 when incorrect portion sizes were provided – there were then insufficient left for those coming later to the dinner hall. As this incident occurred the day before the Easter holiday's Mrs Ross was not able to respond to the parent's concerns immediately. The parent has been offered a refund from Tayside Contracts.

Once Mrs Ross learnt of the incident this was raised with Tayside Contracts who provided Mrs Ross with the following response.

- All food containers are marked with numbers of portions inside.
- In the case of chicken nuggets, the container will be marked with the number of nuggets/fish fingers etc per child (4 portions for chicken nuggets).
- Extra portions are provided every day in case of spillages or late orders. Sometimes it is difficult to get the exact portions, so this gives the catering assistants some extra leeway.
- If there is a shortage of food, catering assistants must phone the production kitchen and request an additional delivery. They should then inform the school if there is to be a delay in service.

Additional concerns raised:

- Portion size – our portion sizes are determined by Scottish Government dietary regulations – extra bread, salad and fruit are always available for any children who require it.
- Quality – unfortunately, the menu that is available has to conform with our current COVID restrictions. Most schools across the area are still having to serve food in the classrooms, therefore the menu has been adapted with this in mind. These adaptations mean that we have reduced choices and some items are pre-packaged, however they do still meet our nutritional guidelines.

During the meeting, a parent queried the portion sizes provided across the school and that this was the same from P1 to P7. Mrs Ross confirmed that portion sizes are dictated by

Scottish Government and concerns should be raised with Tayside Contracts. Mr A Davidson agreed to contact Tayside Contracts on behalf of Parent Council.

An excerpt from the Scottish Government's Nutritional Analysis Manual for School Meals is appended to these minutes. Feedback to Mr Davidson noted that Tayside Contracts are currently looking into a two-tier portion size for upper and lower primary school which would mean the upper school get a larger portion of the protein element of the meal. It was noted that this may cause issues as the price would remain the same for both groups.

Mrs Ross informed Parent Council that Tayside Contracts had requested feedback from children on the quality of their meals. P4/5 had provided feedback.

4. STEM club - update

It was reported that there had been little uptake of the purchased micro bits, those that had been taken were well engaged with. Following discussion with Mr Morrison it was suggested that Parent Council lend the micro bits to the school. Mr Torrens is keen to use them with the P4/5 class. Parent Council supported the suggestion to lend the micro bits to the school. It was confirmed that Parent Council is still supportive of the purchase of trail cameras.

5. Fundraising

Several ideas were discussed.

Ms S Lauder suggested that she would be able to provide embroidered school uniform at cost price with any profit going to Parent Council. It was hoped that eventually a sitting stock of uniform could be maintained.

Following the success of the "Walk your Socks Off" being undertaken by the nursery it was suggested that a fun run or sponsored walk would be a good outdoor fundraising activity. The option of having a cake stall at the opening of the MUGA (5 June 2021) was discussed. The Chair agreed to raise this with the MUGA organising committee.

Parent Council were supportive of the suggestion of getting school tea-towels printed. Each child would draw a picture of themselves which would be printed on a tea-towel and sold to parents and their families.

6. AOCB

P7 – Mrs Ross confirmed that plans were being made to mark the leavers service on the last day of school, with the hope that parents can be involved.

Mrs Ross is a member of the local working group on transition it was noted that information will be provided to parents soon.

The Parent Council expressed their thanks to Ms F Kerr for her term as treasurer.

Excerpt from the Scottish Government's Nutritional Analysis Manual for School Meals

Appendix C – Portion size guidance (adapted from Hungry for Success)

Group 1 (Bread, other Cereals and Potatoes)	Recommended Portion Size (grams/ml) for 5-11 year olds	Recommended Portion Size (grams/ml) for 12-18 year olds
Rice (cooked weight)	80-120	180
Pasta (cooked weight)	80-120	180
Pasta canned in sauce	90-140	200
Mashed potatoes, boiled potatoes, potato croquettes	90-130	190
Jacket potatoes	120-170	250
Chips, roast potatoes, other potatoes cooked in fat e.g. potato wedges, and other processed potato products cooked in fat such as waffles and smiles	70-100	150
Bread: sliced, rolls, French stick (served instead of rice, pasta or potatoes)	45-65	100

Group 2 (Fruit and Vegetables)	Recommended Portion Size (grams/ml) for 5-11 year olds	Recommended Portion Size (grams/ml) for 12-18 year olds
Cooked vegetables including peas, green beans, sweetcorn, carrots, mixed vegetables, cauliflower, broccoli, swede, turnip, leek, brussel sprouts, cabbage, spinach, spring greens	40-60	80
Raw vegetables or mixed salad	40-60	80
Baked beans in tomato sauce	79-100	140
Coleslaw (served together or with a mixed salad)	30-40	60
Vegetable-based soup	170-220	300
Medium-sized fruit e.g. apples, pears, bananas, peaches, oranges	Half to one fruit (50-100g)	One fruit (100g)
Small-size fruit, e.g. satsumas, tangerines, plums, apricots, kiwis	One-two fruits (50-100g)	Two fruits (100g)
Very small fruit e.g. grapes, cherries, strawberries, raspberries, blackberries	Half to one cupful (50-100g)	One cupful (100g)
Dried fruit, e.g. raisins, sultanas, apricots	Half to one tablespoon (10-20g)	One tablespoon (20g)

Group 3 (milk and milk products)	Recommended Portion Size (grams/ml) for 5-11 year olds	Recommended Portion Size (grams/ml) for 12-18 year olds
Drinking milk	200ml	300ml
Milk puddings and whips made with milk	150-200	240
Custard (served with fruit for example)	100	140
Yogurts	100-125	125-150
Cheese (served in a salad, baked potato, sandwich or with crackers)	30-40	50
Macaroni cheese	150-215	300
Cheese sauce for use with composite dishes	70-95	120

Group 4 (Meat, Fish and Alternatives)	Recommended Portion Size (grams/ml) for 5-11 year olds	Recommended Portion Size (grams/ml) for 12-18 year olds
All dishes containing meat which are allowed at any lunch time (e.g. stew, casserole, curry, tikka, sweet and sour) will have a minimum raw meat content of (this weight may be reduced proportionately in composite dishes if adding protein based food such as beans/TVP/cheese/milk)	50-60	80
Sausages, beef, lamb, pork, Lorne (raw weight)	60-80	120
Haggis	60-80	120
Scotch pies, bridies, sausage rolls, Cornish pasty, encased meat pastry pies, quiche, cold pork pies (e.g. Melton Mowbray)	80	110
Lasagne, ravioli, cannelloni	150-215	300
Breaded or battered shaped chicken and turkey products e.g. nuggets, goujons, burgers	60-80	120
Meat-based soup	170-220	300
Pizza	80-120	160
All dishes containing fish and shellfish which are allowed at any lunch time (e.g. pie with potato topping, casserole, curry, sweet and sour) will have a minimum raw fish content of (this weight may be reduced proportionately in composite dishes if adding another protein based food such as bean/cheese/milk)	50-60	80
Breaded or battered fish portions or products e.g. fish cakes, fish fingers, fish goujons, fish shapes	60-80	120
Fish or shellfish such as tuna, salmon or	30-40	50

mackerel and prawns served in a salad, baked potato or sandwich		
Egg served in a salad, baked potato or sandwich	1 egg	1-2 eggs
Vegetarian sausages, burgers, nut cutlets	60-80	120
Vegetarian stew, curry, tikka, sweet and sour	50-60	80

Group 5 (Foods containing Fat and Foods and Drinks containin Sugar)	Recommended Portion Size (grams/ml) for 5-11 year olds	Recommended Portion Size (grams/ml) for 12-18 year olds
Crisps or corn snacks	25	25
Fruit pies , sponge puddings and crumbles	90-130	145
Cakes, muffins, sponges, fairy cakes, scones, sponge puddings, doughnuts, cookies, tray-bakes	40-50	65
Ice cream	60-80	100